

Luxury Wedding Breakfast

Select from our range of beautifully presented luxury banquet options

Wedding Canapés

5 CHOICES – £6.45 PER PERSON

6 CHOICES – £7.45 PER PERSON

7 CHOICES – £8.95 PER PERSON

Polenta, Parma Ham and Chips served with Tomato Sauce
Beetroot Cured Salmon Strips
Salmon and Cucumber Twists, served with Crème Fraiche
Chorizo and Prawn Skewers
Mini Cheeseboard Sticks
Beef Meatballs with Mozzarella Skewers
Smoked Salmon and Cucumber Pinwheels
Mini Seared Tuna Loin with Poppy Seeds
Cherry Tomato Bruschetta brushed with Olive Oil
Mini Chicken Tikka Skewer with Naan Bread
Pigs in Spiced Gilets

Many options available for gluten free and dairy diets. Please contact the team for further information

3 Course Menus



We work with our clients to provide a bespoke quote for each event and meet individual requirements. We can also provide bespoke menus should they be required – please contact us for details.

Option 1

£29.95 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

STARTERS

Chicken and Smoked Bacon Terrine served with Piccalilli
Pea, Mint and Spring Onion Soup with Parmesan Shavings 
King Prawn and Cucumber Salad on a bed of Rocket, infused with a Citrus and Sweet Chilli Dressing
Aubergine Summer Tower with Basil Leaves and Vine Tomatoes 
Lemon and Lime Cured Salmon, with a Fennel Remoulade, Fresh Herb Garnish

MAINS

Mustard Stuffed Chicken Breast, wrapped in Streaky Bacon in a Cream of Brandy Sauce, Fondant Potato
Rack of Pork with a Honey Glaze, Apple Fondant, French Beans
Braised Shoulder of Lamb served Hot Pot style
Supreme of Poached Salmon, warm Thai Vegetable and Beansprout Salad
Nottinghamshire Farmhouse Sausage, with Sweet Potato and Parsley Mash, Red Cabbage and a Port Gravy

DESSERTS

Strawberry and Elderflower Trifle
Traditional Key Lime Pie
Lemon Tart with Clotted Cream and Berries
Dark Chocolate Mousse with Madagascan Vanilla Cream
Lemon Posset, Lemon Shortbread

More options overleaf

Please feel free to contact our team to discuss your event

ASK ABOUT ALLERGENS AND INTOLERANCES

Saffron[®]

 Suitable for vegetarians /  Suitable for vegans / All prices exclude staffing, delivery and VAT. All menus are samples only.

FOR MORE INFORMATION CONTACT 07989 985401
saffroncateringsolutions@inbox.com / www.saffronoutsidecatering.co.uk


Luxury Wedding Breakfast

Option 2

£34.95 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

STARTERS

- Smoked Salmon with Prawns, in a Horseradish and Cream Lime Vinaigrette
- Duo of Salmon Tian, served with Pickled Cucumber
- Pressed Ham Hock Terrine served with Toasted Brioche and a Balsamic Glaze
- Leek and Potato Soup topped with White Truffle Oil 
- Confit of Duck leg, Wilted greens, Mango Jus

MAINS

- Warm Poached Salmon, served with a Thai Vegetable Salad
- Belly of Pork served with Crispy Crackling, Leek Mashed Potato and a rich Cider Jus
- Braised Shank of Lamb, served with braised Cabbage and a Pesto infused Mash
- Braised Shoulder of Beef, served with Fondant Potato and Shallots in a rich Red Wine Jus
- Stuffed Pork Fillet with an Apricot and Thyme filling, Apple Fondant

DESSERTS

- Layered Shortbread, with Fruits of the Forest Berries and a Vanilla Cream
- Vanilla Panacotta, Berries, Black Pepper Shortbread Banoffee Eton Mess
- Trio of Chocolate Brownie, Salted Caramel and Balsamic Strawberries
- Assiette of Chef's Desserts


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Option 3

£39.95 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

STARTERS

- Carpaccio of Beef, served with Shallots, Parmesan and a Parsley Jus
- Smoked Duck, Cherry and Watercress Salad
- Twice baked Goats Cheese Soufflé with an Apple and Walnut Salad 
- Tian of Smoked Chicken and Spring Onions in a Watercress dressing
- Salmon Fishcake with a Thai Spiced Mayonnaise







MAINS

- Beef Wellington, served with a Rosemary and Red Wine Jus
- Braised Shank of Lamb, braised Cabbage and a Pesto infused Mash
- Seabass with sizzled Ginger, Chilli and Spring Onions
- Duo of Pork, belly and fillet, served with a Leek Mash and a Madeira Jus
- Corn fed Chicken, Parma ham, Colcannon

DESSERTS

- Chocolate Orange Trifle
- Saffron and Rhubarb Crème Brulee with homemade Shortbread
- Madagascan Vanilla and Ginger Cheesecake
- Brioche Bread and Butter Pudding with Vanilla Anglaise
- Sticky Toffee Pudding, Vanilla Clotted Cream

VEGETARIAN MAIN COURSES

- Mushroom Tart with a Rocket garnish 
- Cherry Tomato Risotto with a Balsamic Vinaigrette 
- Wild Mushroom and Pecorino Ravioli with Fresh Olive Oil 
- Lentil and Vegetable Moussaka 
- Vegetable Tagliatelle with a Lemon and Chive Sauce 
- Baked Aubergine stuffed with Spiced Chick Peas 

ADDITIONAL CHEESE COURSE

£5.95 PER PERSON

PETIT FOURS AND COFFEE

£3.95 PER PERSON

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